Title (en)

Method of obtaining oil from mirabelle plum

Title (de)

Verfahren zur Herstellung von Mirabellenöl

Title (fr)

Méthode pour l'obtension d'une huile de mirabelle

Publication

EP 3015537 A1 20160504 (EN)

Application

EP 15460068 A 20150910

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PL 40969514 A 20141003

Abstract (en)

A method of obtaining oil from mirabelle plum, characterised in that the pits are dried in sunlight or in a flow of air at 20 to 35°C until kernel humidity of up to 7% is obtained. Subsequently, the dried pits are preferably subjected to crushing and flaking, after which they are pressed on a screw press while the temperature of the oil obtained should not exceed 40°C. The oil obtained is directed to a settling tank for 24 to 48 h under a nitrogen cushion, and the obtained first-pressed oil is filtered or centrifuged. In another variant of the invention, the pits are subjected to microwave treatment at 2200 - 2500 MHz for 1 to 15 minutes, obtaining pit temperature of 100 - 140°C, until humidity of 1.0 - 2.5% is obtained. Then the pits are allowed to cool to room temperature, after which kernels are separated from the pits and preferably subjected to crushing and flaking. Then they are pressed on a screw press while the temperature of the oil obtained should not exceed 40°C. In another variant of the invention, the pits are subjected to heating for 20 - 60 minutes at 80°C, to humidity of 6% - 3.5%, and then the pits are allowed to cool to room temperature. Then they are pressed on a screw press while the temperature of the oil obtained should not exceed 40°C, and the oil obtained is directed to a settling tank for 24 to 48 h under a nitrogen cushion, and then the obtained first-pressed oil is filtered or centrifuged. In another variant of the invention, the pits are dried to a water content of not more than 5%, preferably by microwave treatment, after which the pits are crushed to particles of grain size of 1 - 4 mm and the extraction process is conducted at 18 - 25°C with liquid hexane in a known manner.

IPC 8 full level

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CPC (source: EP)

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Citation (applicant)

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